

USE Your GENERAL FOR MANY FOOD PREPARATION JOBS!



COLD CUTS

Ease Your Daily Work With Your GENERAL

From breakfast to supper, every day, the General Slicer makes work easier. The General eliminates tedious, clumsy work by whisking through slicing chores quicker than ever before.



ROASTS

Stretch Your Food Dollar With Your GENERAL

Now you can economize and buy larger cuts of meats and easily slice off only what you need for each meal . . .

cuts thinner, more even slices to make more sandwiches and hasty snacks, garnished with fruits and vegetables.



CHEESE



FRUITS & VEGETABLE SALADS

Give Food "EYE APPEAL" With Your GENERAL

Slice carrots—make potato chips—french fries—show string and diced potatoes—cold slaw—slice cucumbers . . . all without turning handle—just slide food past knife.



BREAD & POUND CAKES



COLE SLAW, NOODLES
FRENCH FRIES, POTATO
CHIPS, ETC.

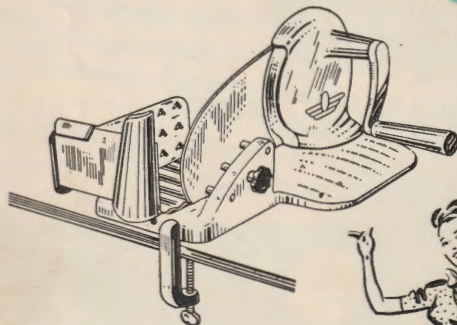
Important!

Do not throw this folder away —
Keep for future reference.



General SLICING MACHINE CO., INC.
Walden, N. Y.
"Pioneers of Home Food Slicers"

HOW TO USE...



**the GENERAL
HOME FOOD SLICER
MODEL 400
—the chrome "DeLuxe"**



General SLICING MACHINE CO., INC.
WALDEN, NEW YORK
"Pioneers of Home Food Slicers"

Here's your new

General HOME SLICER

... use it 'round the clock! You'll find that as you become more familiar with it, your new GENERAL will take on new uses, make housekeeping easier and more pleasant, save you time and money! This book will give you many shortcuts to getting the most out of your new GENERAL!



Lunch & Supper Sandwiches, salads, cold cuts, roasts, vegetables, potatoes, cake, bread, cheese, soup vegetables, fruit desserts, cole slaw, noodles, etc.



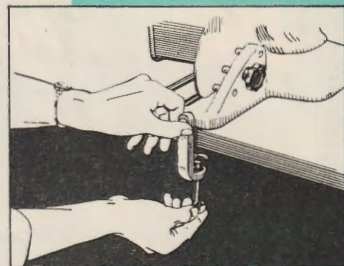
Midnight Snacks

Sandwiches, fruit or vegetable salads, ice cream, cheese, cold meats, fruits for sundaes, potato chips, etc.

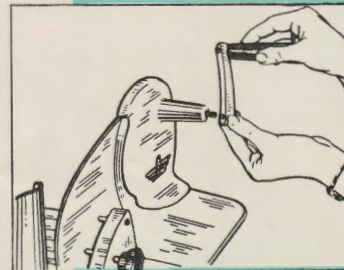


Let's put it together...

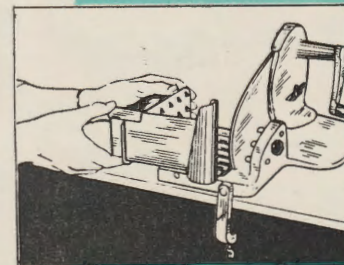
1 Place main unit of machine near edge of table, bread cutting board or kitchen stool and place pin of clamp into hole in base and screw clamp securely as illustrated



2 Mount handle by screwing it tightly on threaded part extending from arm.

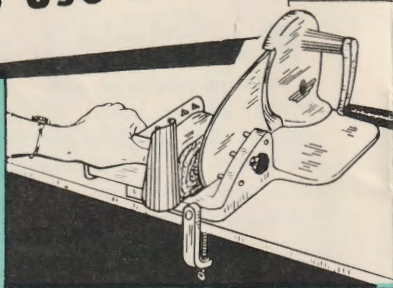


3 The food clamp slides easily into position when you fit the U-shaped flange over the top edge of the food platform.

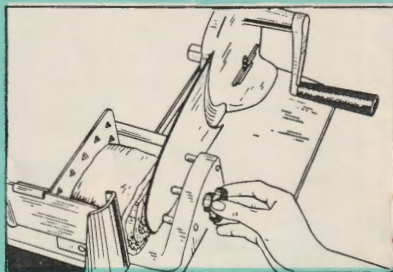


Now-- Here's how
to use it...

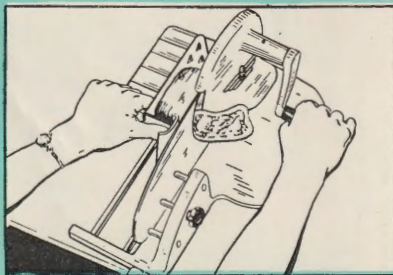
• Pull food platform back toward you and place food in position. Now use the clamp to push the food securely against regulator plate.



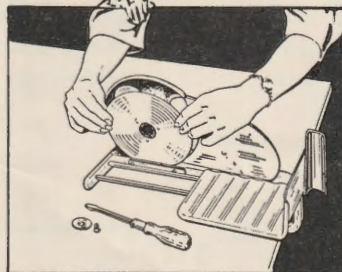
• Adjust knob for slice thickness — as you turn to the right you set for thicker slices, left for thinner.



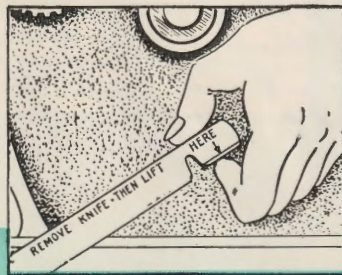
• Turn handle quickly with right hand while sliding platform forward with left hand. Keep thumb behind curved guard, and use slight pressure of index finger on outside of food clamp to hold food against blade. Do not push or jam food into knife. Easy does it! Slide food platform back and repeat for each slice.



Cleaning

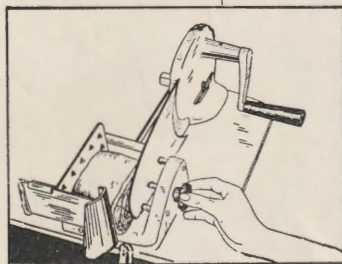


1 Hold knife firmly with left hand and remove handle by turning in reverse. Remove screw and washer in center of knife blade. Remove blade. To re-assembly after cleaning, replace knife blade on hub, swinging handle gently until gears mesh; then replace washer and screw.

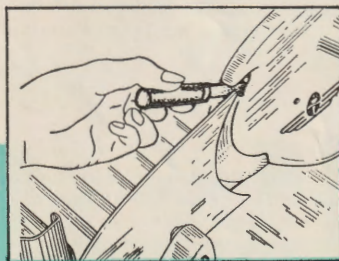


2 Guard knife by bringing regulator plate flush in front of it. Release rind-wedge as follows: tilt machine, place fingers beneath rods, and raise wedge clear. After replacing blade, swing wedge back into its original position. **BE SURE TO DRY ALL PARTS THOROUGHLY AFTER CLEANING.**

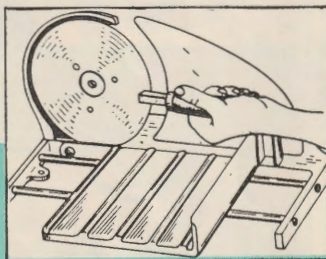
Sharpening



- Turn knob to the right to move slice regulator away from knife in order to place sharpener against edge of knife.

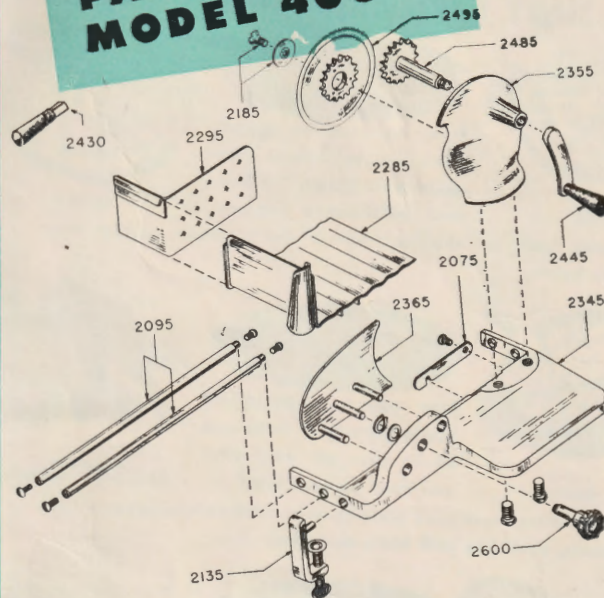


- Hold stone against right beveled edge of blade and turn handle to sharpen.



- Remove burrs by holding stone lightly against left hand edge of blade and turning handle once or twice.

PARTS LIST MODEL 400



Part No.	Part Name	Assembly Includes	Price	Weight lbs. oz.
2345	Main Base	Rind Wedge, 2 Screws	\$7.25	4
2495	Knife & Gear Assembly	3 Knife Rivets	4.95	1 4
2445	Handle Assembly	Handle & Pin	1.50	1
2365	Regulator Plate Assembly	2 Pins and Screw	2.65	1 12
2600	Regulator Knob	Bushing and 2 Spacers	.75	1
2095	Platform Rods (Pair)	4 Screws	.65	1 4
2430	Sharpener Assembly	Handle	.50	1
2355	Main Housing	2 Bolts, 2 Washers, Gasket	5.50	2
2285	Sliding Platform		2.25	2
2295	Spur Food Clamp		1.20	1 4
2485	Drive Gear Assembly	Shaft	1.00	1
2185	Knife Washer & Screw		.35	1
2075	Rind Wedge	2 Screws	.35	1
2135	Table Clamp Assembly (Each)	Pin, Thumb Screw, Washer	1.20	1 4